



*Fiora*  
TRABOCCHI  
PRIVATE DINING MENUS  
Summer 2017



# SAMPLE COCKTAIL MENU

Luca Giovannini, Corporate Beverage Director, has created unique and inspiring cocktails which are changed seasonally. We are able to craft a signature cocktail for your group on request. Please speak with our events team for more details.

## **SHE'S SO FIOLA**

Shiso-Infused Hangar Kaffir Lime Vodka, Honey-Grappa Tincture, Fresh Lime  
Fever Tree Club Soda

## **FABIO'S G & T**

Commonwealth Gin, Peach-Orange Ice, Citrus Oil, Fresh Herbs, Mediterranean Tonic

## **AGED MANHATTAN**

Dad's Hat Rye, Cocchi Vermouth, Byrrh Quinquina, Orange Bitters

## **BELLAGIO**

Stolichnaya Vodka, Elderflower Shrub, Cocchi Rosa, Pomegranate, Prosecco

## **GRAN NEGRONI**

Beefeater Gin, Gran Classico, Cocchi Vermouth

*da* FABIO TRABOCCHI

Not including tax or discretionary gratuity | All menus are subject to seasonal availability

Fiola da Fabio Trabocchi | 601 Pennsylvania Ave, NW, Washington DC 20004 (entrance on Indiana Ave)  
202-341-3668 • [www.fioladc.com](http://www.fioladc.com) • Private Dining Manager – Sarah Bengtson • [sarah.bengtson@fabiotrabocchi.com](mailto:sarah.bengtson@fabiotrabocchi.com)

# WINE LIST

Casper Rice, our Corporate Sommelier has crafted a perfect selection for you to choose from. Please let us know if you would like to work with a member of our sommelier team on specific selections for your event.

All wine must be purchased from Fiola.

Requests should be made one week in advance to ensure availability

## SPARKLING

Clara 'C' <i>da Fabio Trabocchi</i> , <b>prosecco</b> , Veneto DOCG ( <i>dry, fresh, fruity</i> )	48
Francois Montand, Jura, ( <i>bright berry fruit, fresh roses</i> )	52
Delamotte, Le-Mesnil-sur-Oger, <b>champagne</b> ( <i>well-structured, round, elegant</i> )	120
Henriot, Reims, <b>rosé champagne</b> ( <i>very rich, toasty, dried red fruit notes</i> )	165

## WHITES

### ***citrusy, crisper, and herbaceous***

Joseph Mellot, <i>Sincérité</i> , <b>sauvignon blanc</b> , Loire Valley	45
LaVis <i>da Fabio Trabocchi</i> , <b>pinot grigio</b> , Friuli	56
Tenuta di Fessina, <i>Erse</i> , <b>carricante</b> , Etna, Sicilia	68
Inama, <i>Vigneto du Lot</i> , <b>garganega</b> , Soave Classico	80
Groth, <b>sauvignon blanc</b> , Napa Valley	75
Brochard, <i>Tradition</i> , Sauvignon Blanc, Sancerre, Loire	76
Brogia, <b>cortese</b> , Gavi, La Meirana, Piemonte	80
Vajra, <b>riesling</b> , Langhe	90

### ***rich, round, and textured***

Jankara, <b>vermentino</b> , Sardegna	53
Garofoli, <i>Podium</i> , <b>verdicchio</b> , Le Marche	70
Antica, <b>chardonnay</b> , Napa Valley	100
Quintessa, <i>Illumination</i> , <b>sauvignon blanc</b> , Napa Valley	105
Cantina Terlano, <i>Vorberg</i> , <b>pinot bianco</b> , Alto-Adige	110
Flowers, <b>chardonnay</b> , Sonoma Coast	130

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## REDS

### *lighter, brighter, and earthy*

Luigi Einaudi, <b>dolcetto</b> d'Dogliani, Piemonte	56
Isole e Olena, <b>sangiovese</b> , Chianti Classico	75
Alice Bonaccorsi, <b>nerello mascalese</b> , Val Cerasa, Etna Rosso, Sicilia	76
David Noyes, <b>pinot noir</b> , Sonoma Coast	88
Proprietà Sperino, <i>Uvaggio</i> , <b>nebbiolo vespolina croatina</b> , Costa della Sesia	90
Produttori del Barbaresco, <b>nebbiolo</b> , Barbaresco	104
Greg Linn, <i>Zito Family</i> , <b>pinot noir</b> , Arroyo Grande Valley	125

### *big, full-bodied, denser*

Fiore Rosso, <b>cabernet sangiovese</b> , Super Tuscan	48
La Giarretta, <b>corvina</b> , Valpocella Ripassa Superiore	60
Arcanum, <i>il Fauno</i> , <b>merlot cabernet</b> , Super Tuscan	75
Umani Ronchi, <i>Cumaro</i> , <b>montepulciano</b> , Le Marche	110
Mocali, <b>sangiovese</b> , Brunello di Montalcino	120
Elizabeth Spencer, <b>cabernet sauvignon</b> , Napa Valley	120
Mazzei, <b>cabernet sauvignon</b> , Super Tuscan	135

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# BEVERAGE

We have an extensive wine list as well as a full bar to complement your event

Our beverages are based on consumption, unless your group of 15 or more selects a beverage package

## FIOLA BAR PACKAGES

priced per person | minimum of 15 guests | excluding sales tax, gratuity & planner fee

### WINE & BEER BAR

**1 Hour Package \$34 per person**

**2 Hour Package \$60 per person**

Fiola Selection of Red and White Wine | Domestic and Imported Beer | Soft Drinks

### PREMIUM BAR

**1 Hour Package \$45 per person**

**2 Hour Package \$80 per person**

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Grey Goose Vodka | Tanqueray Gin | Milagro Tequila | Makers Mark Bourbon | Glenlivet 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

### ULTRA-PREMIUM BAR

**1 Hour Package \$55 per person**

**2 Hour Package \$90 per person**

Fiola Selection of Red and White Wine | Imported and Domestic Beer

Belvedere Vodka | Hendricks Gin | Casa Noble Tequila | Basil Hayden Bourbon | Macallan 12 year Scotch

Includes: Assorted Juices | Soft Drinks | Bottled Mineral Water

**Beverages will be charged on consumption after 2 hours**

**Dedicated Bartender Fee of \$250 per bartender for the duration of your event**

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